

REMARKS

As this application is a continuation of the parent U.S.S.N. 09/897,986 (“parent ‘986 application”), the specification has been amended to make the disclosure uniform and consistent with the parent ‘986 application which was amended by the Amendment filed December 22, 2002. Namely, appropriate headings have been added, Examples have been corrected, and the abstract has been corrected. Additionally, the word “sauce” has been added after “balsamic vinegar of Modena” in Examples 8-13 to clarify the translation.

Original claims 1-9 have been cancelled without prejudice. New claims 10-11 have been added and thus are currently pending.

New claim 10 differ from the previously allowed claim 15 of the parent ‘986 application in that the flavoring base limitation has been removed from the claim. New claim 11 adds a flavoring base as an additional limitation.

Applicants respectfully submit that these new claims are in condition for allowance and are not aware of any prior art having all of the limitations of these new claims. For example, claims 10 and 11 are both novel and non-obvious over the previously cited Linda Bastianich’s Italian Table Balsamic Glaze recipe reference (“Bastianich”) in the parent ‘986 application since that recipe lacks, *inter alia*, the required thickening agent element of Applicants’ claims. Bastianich teaches the use of powdered sugar, which another reference teaches may contain between 1-3% corn starch. One of ordinary skill in the art would appreciate that such a low level of corn starch could only function as a desiccant or an anti-caking agent for the sugar and not as a thickening agent for the sauce in Bastianich’s formulation. This conclusion is further confirmed by Bastianich’s teaching that the product is thickened by boiling “until the balsamic vinegar becomes syrup having the consistency of honey or approximately 1/4

of its original volume.” Obviously, the removal of liquids comprising 3/4 of the original volume by boiling is what thickened Bastianich’s formulation, not the minute amount of corn starch in powdered sugar. As such, there is no teaching, suggestion, or motivation which will result in Applicants’ claimed invention.

No new matter has been added.

Favorable consideration of the present application and prompt issuance of a Notice of Allowance are earnestly solicited.

If the Examiner believes that there are any issues which present an impediment to allowance, the undersigned respectfully requests that he be contacted by telephone so that they may be addressed expeditiously.

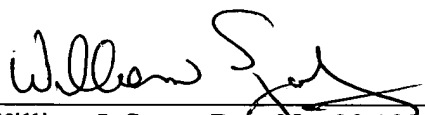
Please charge any additional fee or credit any overpayment to Deposit Account No. 50-0540.

Respectfully submitted,

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